

eat

SMALL PLATES

STONE CANYON WINGS

Market Price | Eight House Brined Wings & Legs | Chili Garlic Sauce

AHI TUNA TACOS* 16

Fried Wonton | Cabbage Slaw | Ponzu | Sesame | Sriracha Aioli

PIMENTO DEVEILED EGGS 9

House Spice Blend | Chives

SMOKED TROUT* 14

Cured | Shallot | Capers | House Croutons

BEEF CARPACCIO* 18

Smoked Salt | Arugula | Truffle Lemonette

GREENS

VALLEY SALAD 16

Roasted Chicken | Almonds | Tomato | Corn | Dates | Goat Cheese | Champagne Vinaigrette

SUMMER CITRUS SALAD 16

Roasted Chicken | Mango | Cilantro | Scallions | Peanuts | Tortilla Strips | Peanut-Lime Dressing

CAESAR SALAD 11

Little Gem Lettuce | Garlic Croutons | Cracked Black Pepper | Parmesan Crisp | Caesar Dressing
ADD Chicken 7 | **ADD** Salmon* 9 | **ADD** Shrimp 9

SANDWICHES

THE STONE CANYON BURGER* 20

Avocado | Bacon | Cheddar | Lettuce | Tomato | Onion | Canyon Sauce | Brioche

SALMON SANDWICH* 16

Faroe Island Salmon | Caper Remoulade | Butter Lettuce | Tomato | Red Onion | Brioche

GRILLED CHICKEN SANDWICH 15

Herb Marinated | Bacon | Bibb Lettuce | Tomato | Sourdough | Sriracha Aioli

LARGE PLATES

SEARED HALIBUT 32

Crispy Potato Cake | Braised Cabbage | Tomato Broth

SHRIMP & SWEET CORN RISOTTO 28

Caramelized Shallot | Asparagus | Arugula Pesto

STEAK FRITES 33

Prime Flat Iron | Bacon Braised Onions | Fries

SESAME CRUSTED AHI TUNA* 31

Cilantro Jasmine Rice | Pickled Carrot & Daikon Slaw | Soy Reduction

CHICKEN CAMPENELLE 25

Chorizo | Blistered Tomato | Spinach | Asparagus | White Wine

PRIME BUTCHER'S CUT*

Market Price | Butter & Chive Marble Potatoes | Roasted Patty Pan Squash | Bacon Braised Onions

AGNOLOTTI 27

Ricotta | Summer Squash | Heirloom Tomatoes | Pine Nuts | Watercress

PORK CHOP* 33

Agave Glazed | Spiced Sweet Potatoes | Mango Cilantro Slaw

CHEF'S FEATURE

Market Price | Rotating Selection

PIZZA

MARGHERITA 17

Marinara | Fresh Mozzarella | Tomato | Plucked Basil

PEPPERONI 18

Marinara | Mozzarella | Pepperoni

VEGETARIAN DELUXE 19

Marinara | Mozzarella | Tomato | Mushroom | Green Pepper | Red Onion | Black Olive

SUPREME 20

Marinara | Mozzarella | Pepperoni | Bacon | Mushroom | Green Pepper | Red Onion | Black Olive

BUILD YOUR OWN 17

Choice of Sauce

Mozzarella | Choice of Two Toppings | Each additional Topping +1

Sauce: Marinara | Garlic & Olive Oil |

Meats: Pepperoni | Sausage | Ham | Bacon | Anchovies

Vegetables: Jalapeno | Green Pepper | Banana Pepper | Mushroom | Black Olive

| Green Olive

Red Onion | Fresh Garlic | Plucked Basil

DESSERT

MEXICAN CHOCOLATE MOUSSE 9

Dark Chocolate | Chipotle | Candied Poblano

ADD Taylor Fladgate 10yr Tawny Port 14

TROPICAL TIRAMISU 9

Lime | Coconut | Mango | Meringue

ADD Chateau Roumieu Sauternes 11

CREME BRULEE 8

Rotating Flavor | Bruleed Sugar | Berries

ADD Vietti Moscato d'Asti 13

ICE CREAM & GELATO 6

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.